

JACQUES BARDELOT BRUT NV



WINE INTRODUCTION

Delicate and discreet aromatics with a lively mousse and soft mouthfeel. A well balanced Champagne with a delightful finish.

WINEMAKER VINTAGE NOTES

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gryolettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

APPEARANCE, AROMA AND TASTING NOTE

Delicate and discreet nose with a lively mouth. A well balanced Champagne delightful. Food match: Fish, White meats.

WINE INFORMATION

Country:	France
Region:	Champagne
Wine Type:	White sparkling
Producer:	Les Roches Blanches
Wine Name:	Jacques BardeLOT Brut NV
Vintage:	NV
Principle Grape (%):	Pinot Noir (60)
Secondary Grape (%):	Pinot Meunier (30)
Tertiary Grape (%):	Chardonnay (10)
Closure:	Agglo plus tow part of Liege
Winemaker Name:	Marjorie Navarre
ABV (%)	12.50%
Acid (g/L):	< 11
pH:	< 3,80
Bottle Size:	75cl
Case/Pack Size:	6x75cl